



PEKING GARDEN Menu

APPETIZER

	S	M	L
Cold Cut Combination (3 Assortments)	1,040	1,560	2,080
Sea Blubber	600	900	1,200
Cold Chicken in Rice Wine Sauce	600	900	1,200
Shredded Chicken in Chili Sauce	600	900	1,200
Chicken with wild Pepper in Pungent Sauce	600	900	1,200
Cold Chicken with Spring Onion & Shrimp~roe	600	900	1,200
Marinated Spiced Beef Kenchie	780	1,170	1,560
Sliced Pig's Knuckle Peking Style	780	1,170	1,560
Barbecued Pork in Honey Sauce	600	900	1,200
Honeyed Fish Fillet Butterfly Shape	680	1,020	1,360
Eggplant with Sesame Sauce	600	900	1,200
Smoked Vegetable Rolls	600	900	1,200
Deepfried Beancurd Cubes with Minced Meat	680	1,020	1,360
Preserved "Kung Choy"	600	900	1,200
Knife Chop Garlic Cucumber	390	585	780

SHARK'S FIN

(Per person)

Double-boiled Shark's Fin & Chicken Soup		4,400	6,600	8,800
Braised Supreme Shark's Fin	1,680			
Scramble Shark's Fin with Egg & Fresh Crabmeat		3,800	5,700	7,600
Braised Shark's Fin Soup with Crab Roe	1,000	3,000	4,500	6,000
Shark's Fin Soup with Dried Scallop , Eggwhite & Shredded Chicken	950 950	2,800	4,200	5,600
Shark's Fin Soup with Fresh Crabmeat		2,800	4,200	5,600
Shark's Fin Soup with Shredded Chicken	950	2,800	4,200	5,600
Hot & Sour Shark's Fin Soup	930	2,700	4,050	5,400

BIRD'S NEST

Bird's Nest with Fresh Crabmeat	1,100	3,300	6,600	9,900
Bird's Nest with Mashed Chicken	1,080	3,200	6,400	9,600
Bird's Nest with Coconut Milk	1,080	3,200	6,400	9,600
Bird's Nest with Almond Puree	1,080	3,200	6,400	9,600





PEKING GARDEN Menu

SOUP

	(Per person)	S	M	L
Seafood Potage		750	1,125	1,500
Hot & Sour Soup		600	900	1,200
Mashed Winter Melon with Dried Scallop Soup		750	1,125	1,500
Sweet Corn with Fresh Crabmeat Soup		750	1,125	1,500
Spinach with Fresh Crabmeat Soup		750	1,125	1,500
Assorted Seafood with Korean Seaweed Soup		750	1,125	1,500
Fresh Mushroom with Sea Whelk & Century Egg Clear Soup		800	1,200	1,600
Chicken & Meat Dumplings Soup in Casserole		900		1,800
Wintermelon with Dried Scallop & Bamboo-pith in Clear Soup		750	1,125	1,500
Fish with Shredded Raddish & Ham Soup		700	1050	1,400
Assorted Seafood in Clear Soup		750	1,125	1,500
Pumpkin Potage with Fresh Scallops & Egg White	450			
Double boiled Sea Whelk with Chinese Herbs Soup	450			
Fresh Scallops with Asparagus & Bamboo-pith Soup	430			

ABALONE & SEA CUCUMBER

Braised Whole Abalone with Oyster Sauce	(Per piece)	2,300		
Braised Sliced Abalone with Vegetables	3,600	5,400	7,200	
Braised Sliced Abalone with Black Mushrooms	4,200	6,300	8,400	
Braised Sliced Abalone with Sea Cucumber	4,400	6,600	8,800	
Braised Baby Abalone with Sea Cucumber & Mushroom	(Per piece)	930		
Braised Sea Cucumber with Spring Onion & Shrimp-roe	1,060	1,590	2,120	
Braised Sea Cucumber with Whole Garlic in Chilli Sauce	1,060	1,590	2,120	
Braised Whole Sea Cucumber with Spring Onion	(Per piece)	380		

CRISPY RICE

Crispy Rice with Sea Cucumber	800	1,200	1,600
Crispy Rice with Assorted Seafood	750	1,125	1,500
Crispy Rice with Shrimps & Tomato Sauce	660	990	1,320
Crispy Rice with Sliced Beef	600	900	1,200
Crispy Rice with Assorted Mushroom & vegetables	600	900	1,200





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SEAFOOD

	S	M	L
Golden Prawns Ball with Special Sauce Wrap in Lettuce	(4 pieces)		1,120
Deep-fried Almond Prawns	(4 pieces)		1,040
Deep-fried Taro Prawns	(4 pieces)		1,040
Fried Tiger Prawns with Crispy Conpoy & Chili	(4 pieces)		1,040
Prawns with Sweet & Spicy Sauce	1,020	1,530	2,550
Golden Prawns with Salted Egg	1,020	1,530	2,550
Sichuan Chili Prawns	1,020	1,530	2,550
Deep Fried Peppercorn Prawns	1,020	1,530	2,550
Hot Prawns Salad	1,020	1,530	2,550
Prawns with Mayonaise & Pesto Sauce	1,020	1,530	2,550
Deep Fried Peppercorn Squids	720	1,080	1,440
Golden Squids with Salted Egg	720	1,080	1,440
Scrambled Egg White with Minced Fish & Dried Scallop	720	1,080	1,440
Sauteed Fresh Scallops with Vegetables	1,800	2,700	3,600
Pan-fried Stuffed Fresh Scallops	1,980	2,970	3,960
Sauteed Fresh Scallops with Black Truffle	1,980	2,970	3,960





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SEAFOOD

Lobster

Baked with Butter & Garlic , (Order in advance) (Current price)
Baked with Ginger & Onion, Steamed with Minced Garlic

Rock Lobster

Baked with Butter & Garlic ,Peppercorn , (Order in advance) (Current price)
Steamed with Minced Garlic

Crabs

Peppercorn, Steamed with Beer, Baked with Ginger & Onion, (Current price)
Steamed with Minced Garlic, Drunken with Spicy Sauce

Lapu Lapu

Steamed, Deep Fried with Fruity Sauce, Deep Fried (Current price)
with Fresh Mango , Oil-simmered, Steamed with Deep Fried
Minced Bean, Steamed with Hot Chili Sauce "Shang Pei" ,
with Scramble Egg White, in Pungent Sauce

Silver Cod Fish Fillet

Stewed with Rice Wine Sauce, Baked with Minced Garlic,
Steamed in Sichuan Style, Steamed with Deep Fried Minced Bean

S	M	L
2,040	3,060	4,080

"Shang Pei" Fish Fillet in Hot Pot	720	1,080	1,440
"Laoganma" Chili Fish fillet	720	1,080	1,440
Stewed Fish Fillet with Rice Wine Sauce	720	1,080	1,440
Chrysanthemum Fish Fillet	720	1,080	1,440
Panfried Fish Fillet "Peking" Style	720	1,080	1,440
Steamed Fish Fillet with Preserved Vegetables	720	1,080	1,440
Deep-fried Fish Fillet with Black Pepper	720	1,080	1,440





PEKING GARDEN Menu

POULTRY

Barbecued Peking Duck

Whole bird
3,500 Plus 500
Two ways

Beggar's Chicken (Order in advance)

1,700
Half bird

Deep~fried Crispy Chicken with Dried Garlic

1,500 780

Minced Chicken with X.O. Sauce in Fresh Lettuce

S	M	L
780	1,170	1,560

Crispy Boneless Chicken

640	960	1,280
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Deep~fried Chicken with Wild Pepper

640	960	1,280
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Panfried Boneless Chicken Peking Style

640	960	1,280
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Fried Diced Chicken with Dry Chili

640	960	1,280
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Hot Chicken Salad

640	960	1,280
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Fried Chicken with Chinjew Sauce

640	960	1,280
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Sweet & Sour Chicken

640	960	1,280
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Diced Chicken with Sweet & Spicy Sauce

640	960	1,280
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Fried Boneless Chicken with Lemon Sauce

640	960	1,280
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"Shang Pei" Chicken Hot Pot

640	960	1,280
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PORK

Sauteed Sliced Pork with Chili Sauce

600	900	1,200
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Sweet & Sour Pork

600	900	1,200
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Deep Fried Shredded Pork with Chili

600	900	1,200
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Fried Shredded Pork & Vegetables Topped with Egg

600	900	1,200
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Sauteed Shredded Pork in Hot Garlic Sauce

600	900	1,200
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Deep Fried Garlic Spareribs

600	900	1,200
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Braised Spareribs Wuxi Style in Casserole

900	1,350	1,800
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Deep Fried Pork with Peach in plum Sauce

600	900	1,200
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Braised Pork with Q.Egg

600	900	1,200
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Braised Pig's Knuckle with Vegetables (serve with cuapao)

(Per piece)	1,280
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PEKING GARDEN Menu

BEEF & LAMB

	S	M	L
Sizzling Lamb with Spring Onion	700	1,050	1,400
Minced Lamb in "Mongolian" Style with Sesame Puff	880	1,320	1,760
Sliced Lamb with Hot Chili & Chinese Spices	700	1,050	1,400
Sizzling Beef with Spring Onion	620	930	1,240
Deep Fried Shredded Beef with Chili	620	930	1,240
Braised Ox Tendon with Spring Onion	880	1,320	1,760
Braised Ox Tendon with Whole Garlic in Chilli Sauce	880	1,320	1,760
Sliced Beef in Oyster Sauce with Vegetables	620	930	1,240
"Laoganma" Chili Beef	620	930	1,240
Sliced Beef in Pungent Sauce	620	930	1,240
Shredded Beef with Green Pepper	620	930	1,240
Seared Australian Beef Fillet in Lettuce Bed	(Per order)		1,380
Australian Beef Tenderloin with Black Pepper Sauce	920	1,840	2,760
Australian Beef Tenderloin "Chinese Style"	920	1,840	2,760

BEANCURD

Braised Beancurd with Minced Beef in Pungent Sauce	540	810	1,080
Panfried Beancurd "Peking Style"	420	630	840
Braised Beancurd with Eggplant & Mushroom	540	810	1,080
Stewed Beancurd with Assorted Vegetables Topping	500	750	1,000
Steamed Stuffed Beancurd Wrapped in Lotus Leaf	740	1,110	1,280
Deep Fried Chili Pepper Egg-plant & Beancurd	500	750	1,000
Assorted Seafood with Beancurd in Hot Pot	800	1,200	1,600
Braised Sea Whelk & Bean Curd with X. O. Sauce	800	1,200	1,600
Sizzling Beancurd with Shredded Pork & Mushroom	540	810	1,080
Sauteed Shredded Dry Beancurd with Shredded Pork	540	810	1,080
Stewed Shredded Dry Beancurd with Shredded Chicken & Ham	540	810	1,080





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VEGETABLE

	S	M	L
Crispy Vegetable, Conpoy with Bamboo-shoot & Nuts	750	1,125	1,500
Panfried String Bean with Minced Pork	500	750	1,000
Golden String Bean with Salted Egg	500	750	1,000
Eggplant with Hot Garlic Sauce	500	750	1,000
Eggplant with Pork in Pungent Sauce Hot Pot	540	810	1,080
Sauteed Zucchini with Fresh & Dry Scallops	1,080	1,620	2,160
Stewed Tientsin Cabbage with Yunnan Ham	750	1,125	1,500
Sauteed Okra with Minced Garlic & Soy Sauce	500	750	1,000
Stewed Taiwan Pechay with Black Mushroom	620	930	1,240
Sauteed French Bean with Minced Garlic	600	900	1,200
Poached Mustard Green in Supreme Soup	500	750	1,000
Poached Seasonal Vegetable with Whole Garlic & 2 Kinds of Eggs	620	930	1,240
Poached Seasonal Vegetable with Dried Scallop & Golden Mushroom	720	1,080	1,440
Sauteed Mixed Fresh Mushroom with Minced Garlic	720	1,080	1,440
Braised Sea Whelk & Seasonal Vegetable with Oyster Sauce	800	1,200	1,600

NOODLE

Fried Hand-made Noodles with Shredded Pork	520	780	1,040
Fried Hand-made Noodles with Shredded Beef & Green Pepper	540	810	1,080
Fried Hand-made Noodles with Shrimps	660	990	1,320
Braised E-Fu Noodles with Straw-mushroom	500	750	1,000
Braised E-Fu Noodles with Seafoods	720	1,080	1,440
Crispy Noodles with Seafoods	720	1,080	1,440
Misua with Shrimp & Mushroom	720	1,080	1,440
Fried Noodles with King Soya Sauce	520	780	1,040
Fried Hand-made Noodles with Spring Onion & Shrimp-roe	540	810	1,080
E-Fu Noodles with Fresh Scallops in Cheese & Butter Sauce	1,800	2,700	3,600
Noodles with Minced Pork & Mushroom (without Soup)		(Per bowl)	350
Noodles with Diced Chicken & Vegetable in Soup		(Per bowl)	350
Hand-made Noodles with Lamb in Soup		(Per bowl)	420
Hand-made Noodles with Beef & Spring Onion in Soup		(Per bowl)	400
Hand-made Noodles with Assorted Seafood in Thick Soup		(Per bowl)	420





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RICE

	S	M	L
Peking Garden Fried Rice	520	780	1,040
Fried Rice Yeung Chow Style	520	780	1,040
Fried Rice with Seafoods	720	1,080	1,440
Fried Rice with Dried Scallops & Eggwhite	720	1,080	1,440
Fried Rice with Minced Beef & Lettuce	520	780	1,040
Fried Rice with Spiced Meat "Shanghai Style"	520	780	1,040
Fried Rice with Salted Fish & Chicken	660	990	1,320
Fried Rice with Shredded Chicken & Preserved Olive Vegetables	520	780	1,040
Fried Rice with Shredded Pork & "Laoganma" Chili	520	780	1,040
Fried Rice Foo Kien Style	720	1,080	1,440
Fried Rice with Minced Lamb in Curry Sauce	600	900	1,200
Baked Rice with Mashed Taro & Chicken	660	990	1,320
Seafoods Rice with Abalone Sauce in Casserole	780	1,170	1,560
Fried Rice with Dried Scallop & Mixed Fresh Mushroom in Casserole	720	1,080	1,440

DIMSUM

Steamed Supreme Soup & Pork Dumplings	(5 Pieces)	260
Steamed Minced Vegetable Dumplings	(5 Pieces)	260
Pan-fried Pork Dumplings	(5 Pieces)	260
Pan-fried Minced Vegetable Dumplings	(5 Pieces)	260
Boiled Pork Dumplings in Soup	(6 Pieces)	360
Minced Shrimp with Chives Dumplings	(4 Pieces)	260
Shrimp Dumplings	(4 Pieces)	260
Deep-fried Spring Onion Cake	(Per Piece)	180
Deep-fried Spring Rolls	(3 Pieces)	260
Fried Ham & Raddish Puff	(4 Pieces)	260
Minced Pork with Chives Puff	(4 Pieces)	260
"Wonton" in Chili Sauce	(6 Pieces)	330
Crispy Sesame Puff	(2 Pieces)	190
Mini Silver Thread Bun (Steamed or Fried)	(2 Pieces)	160





PEKING GARDEN Menu

HEALTHY VEGETABLES

	S	M	L
Fresh Apple & Lettuce with Sesame Sauce	680	1,020	1,360
Mashed Winter Melon with Assorted Vegetables Soup	500	750	1,000
Mashed Papaya with Assorted Vegetables Soup	500	750	1,000
Braised Vegetarian Abalone with Oyster Sauce	650	975	1,300
Deep Fried Shredded Dry Beancurd Chili	580	870	1,160
Poached Mustard Green in Rice Soup & red berry	540	810	1,080
Poached Zucchini with Beans	480	720	960
Minced Vegetables with Nuts in Fresh Lettuce	620	930	1,240
Panfried Bitter-melon with Sichuan Sprout	500	750	1,000
Braised Beancurd with Assorted Vegetables & Bamboo-pith	540	810	1,080
Braised E-Fu Noodles with Vegetables	500	750	1,000
Fried Rice with Seaweeds & Pineapple	520	780	1,040

DESSERT

Souffle Ball w/ Mashed Bean & Banana	P360 /4PCS
Apple or Banana Fritter	P380 /8PCS
Mashed Bean or Date Pancake	P380
Panfried Pumpkin Cake	P320
Hot Sweetened Almond Puree	P148
Soya Bean Custard w/ Ginger Syrup	P138
Baked Sago Custard with Lotus Paste	P158
Coconut Custard	P138
Chilled Mango Shake with Sago	P138
Chilled Almond Jelly with Fruit Cocktail	P138
Chilled Grass Jelly with Fruit Cocktail	P138
Mango Pudding	P138
Mango A La Mode	P228
Ice Cream (Various flavor)	P98
Fresh Fruit Platter	P 180 / Persons
Coffee Jelly	P158





PEKING GARDEN Menu

DRINKS

FRESH FRUIT SHAKE

Mango	P168
Green Mango	P168
Apple	P168
Banana	P168
Pineapple	P168
Watermelon	P168
Cucumber	P168
Honey Dew	P168
Buko	P188
Fresh Orange Juice	P228
Fresh Lemon Juice	P168
Melon Shake	P168
Calamansi Juice	P168

NON ALCOHOLIC

Calamansi Soda	P188
Four Seasons	P188
House Blend Iced Tea	P108
Fresh Buko	P168
Orange	P228

MINERAL / DISTILLED WATER

Absolute	P78
Evian	P188
Perrier	P188

SOFTDRINKS

Coke (regular/ light/ zero)	P98
Sprite (regular/ light)	P98
Sarsi (regular/ light)	P98
Ginger Ale	P148
Soda Water	P108
Tonic Water	P108

BEERS FROM AROUND THE WORLD

San Miguel Pale (Philippines)	P148
San Miguel Light (Philippines)	P158
San Miguel Super Dry (Philippines)	P168
Asahi Super Dry (Japan)	P238
Tsing Tao (big) (China)	P288
Stella Artois (Belgium)	P238
Hoe Garden White (Belgium)	P258
Heineken Lager Behz (Holland)	P238

COFFEE CREATION

Brewed Coffee	P128
Caffe Latte	P148
Cappucino	P148
Espresso	P148
Decaf	P128

PRIMARY CHOICE OF CHINESE TEA

Jasmine	P35/ person
Tien Kwan Yin	P35/ person
Poli	P35/ person
Green Tea	P35/ person



HEALTHY VEGGIES SET

胡麻醬蘋果生菜

Fresh Apple & Lettuce with Sesame Sauce

上素南瓜羹

Mashed Pumpkin with Assorted Vegetables Soup

炸烹豆乾絲

Deep Fried Shredded Dry Beancurd with Chili

叉子燒餅

Crispy Sesame Puff

仿膳素螃蟹

Scrambled Egg White with Fresh Mushroom

蠔皇素鮑片

Braised Vegetarian Abalone with Oyster Sauce

麻婆茄子

Braised Eggplant in Pungent Sauce

金菇木耳浸翠玉瓜

Poached Zucchini with Golden Mushroom & Black Fungus

海苔鳳梨炒飯

Fried Rice with Seaweeds & Pineapple

甜品：

Dessert：

合時鮮果拼盤

Fresh Fruit Platter

P 10,800

(Per Table) For 12 Persons

Plus 10% Service Charge

錦繡三拼

Cold Cut Combination (3 Assortments)

雞茸粟米豆腐羹

Sweet Corn with Chicken and Beancurd Soup

戈壁風沙雞

Deep~fried Crispy Chicken with Dried Garlic

蒜蓉黑胡椒蒸魚片

Steamed Fish Fillet with Minced Garlic & Black Pepper

咕嚕肉

Sweet & Sour Pork

蠔皇牛肉

Sliced Beef in Oyster Sauce with Vegetables

干燒伊麵

Braised E-Fu Noodles with Mushroom

揚州炒飯

Fried Rice Yeung Chow Style

甜品：

Dessert：

冰淇淋

Ice Cream

P 11,500

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

三鮮片兒湯
Assorted Seafood in Clear Soup

北京填鴨
Peking Duck

浙江高郵黃金蝦球
Golden Prawns with Salted Egg

仿膳賽螃蟹
Scrambled Egg White with Minced Fish & Dried Scallop

炸烹牛肉絲配叉子燒餅
Deep Fried Shredded Beef with Sesame Puff

蠔皇螺片扒時蔬
Braised Sea Whelk & Seasonal Vegetable with Oyster Sauce

揚州炒飯
Fried Rice Yeung Chow Style

生煎鍋貼
Fried Pork Dumplings

甜品：
Dessert：

椰汁奶凍
Coconut Custard

P 15,900

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

翡翠龍鳳羹
Seafood Potage

北京填鴨
Peking Duck

千歲明蝦
Deep Fried Peppercorn Prawns

清蒸石斑
Steamed Lapu Lapu Peking Style

二崧筍果仁
Crispy Vegetable, Conpoy with Bamboo-shoot & Nuts

炭燒半熟牛肉沙律
Seared Australian Beef Fillet in Lettuce Bed

咸魚雞粒炒飯
Fried Rice with Salted Fish & Chicken

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

香芒西米露
Chilled Mango Shake with Sago

P 18,900

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

砂鍋雲吞雞
Chicken & Meat Dumpling Soup in Casserole

北京填鴨
Peking Duck

香草鮮汁蝦
Prawns with Mayonaise & Pesto Sauce

蒜蓉蒸石斑
Steamed Lapu Lapu with Minced Garlic

蝦子蔥燒海參
Braised Sea Cucumber with Spring Onion & Shrimp~roe

浙江高郵黃金肉蟹
Golden Crabs with Salted Egg

砂鍋瑤柱鮮雜菌拌飯
Fried Rice wth Dried Scallop & Mixed Fresh Mushroom in Casserole

花素香煎鍋貼
Pan-fried Minced Vegetable Dumplings

甜品：
Dessert：

什果杏仁豆腐
Chilled Almond Jelly with Fruit Cocktail

P 23,900

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

紅燒雞絲翅
Shark's Fin Soup with Shredded Chicken

北京填鴨
Peking Duck

宮爆明蝦
Prawns with Sweet & Spicy Sauce

豆酥石斑
Steamed Lapu Lapu with Deep Fried Minced Bean (Fillet)

巴蜀燒半熟牛肉
Seared Australian Beef Fillet " Sichuan Style"

千歲肉蟹
Deep Fried Peppercorn Crabs

海鮮炒飯
Seafood Fried Rice

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

香芒西米露
Chilled Mango Shake with Sago

P 27,900

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

金菇魚唇翅
Shark's Fin with Fish Lip & Golden Mushroom Soup

北京填鴨
Peking Duck

炸西杏片蝦排
Deep-fried Almond Prawns

福祿玉帶
Sauteed Fresh Scallops with Vegetables

松鼠石斑
Fried Boneless Lapu Lapu with Fruity Sauce

浙江高郵黃金肉蟹
Golden Crabs with Salted Egg

海鮮脆麵
Crispy Noodles with Seafoods

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

薑汁豆腐花
Beancurd Custard with Ginger Syrup

P 29,600

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

瑤柱芙蓉雞絲翅
Shark's Fin Soup with Dried Scallop, Eggwhite & Shredded Chicken

北京填鴨
Peking Duck

炸芋絲蝦排
Deep-fried Taro Prawns

麒麟竹笙鮑脯
Sliced Abalone with Bamboo-pith & Mushroom

油浸石斑
Oil-simmered Lapu Lapu

薑蔥焗肉蟹
Baked Crabs with Ginger & Onion

海鮮干炆伊麵
Braised E-Fu Noodles with Seafoods

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

蛋白杏仁茶
Hot Sweetened Almond Puree

P 31,600

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

南瓜蟹肉翅
Sharks's Fin Crabmeat with Pumpkin Potaged Soup

北京填鴨
Peking Duck

黑松露醬爆玉帶
Sauteed Fresh Scallops with Black Truffle

紅燒海參鮑片
Braised Sliced Abalone with Sea Cucumber

鮮芒果石斑
Deep Fried Whole Lapu Lapu with Fresh Mango

紅鱒荷香海鮮飯
Lotus Seafood Rice Top with Garlic Crabs

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

紫米椰露
Purple Rice with Sago & Sweet Corn in Coconut Milk

P 33,800

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

砂鍋雞燉翅
Double-boiled Shark's Fin & Chicken Soup

北京填鴨
Peking Duck

金絲龍皇盞
Golden Prawns Ball with Special Sauce Wrap in Lettuce

蠔皇原隻小鮮鮑
Braised Whole Baby Abalone with Seacucumber & Mushroom

芙蓉石斑
Whole Lapu-Lapu with Scramble Egg White

浙江高郵黃金肉蟹
Golden Crabs with Salted Egg

芝士牛油玉帶伊麵
E-Fu Noodles with Fresh Scallops in Cheese & Butter Sauce

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

合時鮮果拼盤
Fresh Fruit Platter

P 46,600

(Per Table) For 12 Persons

Plus 10% Service Charge